

Long Island iced tea

A **Long Island iced tea** is a type of alcoholic mixed drink typically made with vodka, tequila, light rum, triple sec, gin, and a splash of cola, which gives the drink the same amber hue as its namesake.^[1] A popular version mixes equal parts vodka, tequila, gin, rum, triple sec, with 1½ parts sour mix and a splash of cola. Lastly, it is decorated with the lemon and straw, after stirring with bar spoon smoothly.^[2]

Most variants use equal parts of the main liquors, but include a smaller amount of triple sec (or other orange-flavored liqueur). Close variants often replace the sour mix with lemon juice, replace the cola with diet cola or actual iced tea, or add white crème de menthe. Most variants do not include any tea.

The drink has a much higher alcohol concentration (approximately 22 percent) than most highball drinks due to the relatively small amount of mixer.

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Origin

Robert "Rosebud" Butt claims to have invented the Long Island iced tea as an entry in a contest to create a new mixed drink with triple sec in 1972 while he worked at the Oak Beach Inn on Long Island, New York.^{[3][4][5]}

A slightly different drink is claimed to have been invented in the 1920s during Prohibition in the United States by an "Old Man Bishop" in a local community named Long Island in Kingsport, Tennessee.^{[6][7]} The drink was then perfected by Ransom Bishop, Old Man Bishop's son. This drink included whiskey and maple syrup, and varied quantities of the five liquors, rather than the modern one with cola and five equal portions of the five liquors.

Variations

Long Island Iced Tea

IBA official cocktail



The Long Island iced tea was named for its visual resemblance to non-alcoholic iced tea.

Type	Cocktail
Primary alcohol by volume	<ul style="list-style-type: none"> Gin Tequila Vodka Rum Triple sec
Served	<i>On the rocks</i> ; poured over ice
Standard garnish	lemon slice
Standard drinkware	<u>Highball glass</u> 
IBA specified ingredients	<ul style="list-style-type: none"> 1.5 cl Tequila 1.5 cl Vodka 1.5 cl White rum 1.5 cl Triple sec 1.5 cl Gin 2.5 cl Lemon juice

The popularity of the Long Island has spawned its own family of highballs.^[4] Many drinks remain popular in their own right in numerous locales throughout the United States, while owing their existence to the success of the original Long Island iced tea. An example of a variation to the Long Island is the **Grateful Dead** (also variously known as the **Purple Rain** or the **Black Superman**), which uses the same mix as a Long Island but the Triple Sec is replaced with a shot of Chambord and the cola replaced with lemon-lime soda.^[8] The **Adios Motherfucker** is considered a variation of the Long Island Iced Tea with Blue Curaçao substituting the Triple Sec and lemon-lime soda substituting the cola; it has a distinctive blue color. See Blue Hawaiian.^[9] If cranberry juice is substituted for cola, the result is a **Long Beach Iced Tea** and has a reddish color.^[10] If Midori is substituted for the Coca-Cola the result is a **Tokyo Iced Tea** and has a greenish color.

- 3.0 cl simple syrup
- Top with Cola

Preparation Add all ingredients into highball glass filled with ice. Stir gently. Optionally garnish with lemon slice. ^[1]

† Long Island Iced Tea recipe (<http://www.iba-world.com/english/cocktails/long-island-iced-tea>) at International Bartenders Association

Association

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